

Dry Stout na podstawie przepisu A. Wróbla

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **35.2**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (22.2%) | 79 % | 22 |
| Grain | Jęczmień palony | 0.25 kg (5.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |